

Appetizers

Clams Casino

Selected clams on a half shell broiled with our casino butter 9.75

Escargot

Snails covered with house made garlic-herb butter and broiled in a open crock 9.25

Marinated Herring

Herring filet in a white wine marinade with an apple, sour cream and red onion dressing 8.25

Shrimp Cocktail

Large peeled shrimp served with spicy cocktail sauce 10.25

Bündnerteller

Thinly sliced, Swiss style, air-dried beef served on a board with pearl onions, cornichons and tomato 10.75

Eggs à la Russe

Hard boiled, sliced egg and Russian dressing served with various vegetable salads 6.75

Pâté à la Maison

Pork liver pâté sprinkled with hard-boiled egg and red onions 7.25

Melon and Schinkenspeck

Melon in season and thin slices of schinkenspeck 8.75

Hearts of Artichoke and Palm

Artichoke and palm hearts with creamy vinaigrette dressing, accompanied by vegetable salads 7.25

Hopkins Inn Garden Salad

Fresh mixed lettuces, tomatoes, carrots, red onions, and cucumber tossed with Hopkins Inn House Dressing 5.25

Caesar Salad

Romaine lettuce, croutons and Hopkins Inn Caesar Salad Dressing as appetizer 6.75 as entrée 14.25

Soup du Jour

Chef's soup of the day 5.25

Garlic Bread

A loaf of our bread, sliced and spread with garlic and herb butter, lightly toasted 4.75

If a menu item has not been prepared to your expectation, please tell your server so we may offer you an alternative

Many of our menu items are also available for takeout

Hopkins Inn House Salad Dressing, Caesar Dressing and Spinach Dressing can be purchased from your server or at the reception desk

Entrées

Sea Scallops

Broiled sea scallops in a special garlic butter sauce 18.25

Backhendl with Lingonberries

Boneless chicken leg lightly breaded and sautéed, served with lingonberries and a fruit garnish 17.25

Chicken Cordon Bleu

Lightly breaded and sautéed chicken breast stuffed with cured ham and Emmental cheese 17.75

Steirischer Backhendl Salat

From the cuisine of the Austrian province of Steiermark, slices of chicken, lightly breaded and sautéed, served on a bed of mixed lettuces sprinkled with pumpkin seeds. The dressing is Kernöl and herbs
grilled chicken breast may be requested in place of backhendl 17.75

Wiener Schnitzel

A traditional Austrian dish - escallop of veal, lightly breaded and sautéed 22.25

Veal à la Suisse

Veal, sliced and sautéed, in a wine, cream and mushroom sauce, served with rice 17.75

Veal Piccata Hopkins

Escallops of veal, dipped in an egg and cheese batter and sautéed. Served over rice with ham and mushrooms in a brown sauce 18.25

Veal Kidneys Dijonaise

Sautéed with herb seasoning, chopped onions and parsley in a Dijon mustard sauce 17.75

Black Angus Sirloin Steak

Grilled and served with the chef's herb butter 25.25

Bauernsalat

"Farmer's salad", lettuces tossed with sautéed potatoes and bacon and sprinkled with pumpkin seeds.
Served with Kernöl herb dressing 17.25

Grilled Chicken Breast Salad

Chicken grilled and served on a bed of mixed lettuces with an olive oil herb dressing or on Romaine lettuce with Caesar salad dressing 18.25

Parisien Luncheon

Imported cheeses, bündnerfleisch, schinkenspeck and selected fruits of the season served on a platter 18.25

Eggs Benedict

Poached eggs and Canadian bacon on a toasted English muffin with Hollandaise sauce 17.25

Smoked Salmon

Thin slices, served with onions, capers, cream cheese and a bagel, accompanied by vegetable salad 18.25

Spinach Salad

Fresh spinach leaves, sautéed bacon and mushrooms, sprinkled with hard boiled egg and served with Hopkins
Inn Spinach Salad Dressing 17.25 with chicken breast 23.25

Sautéed Chicken and Vegetables

Stir-fried chicken and fresh vegetables in ginger and garlic sauce, served with rice 18.75